



# *All Day Meeting Package*

## INCLUDES:

- All Day Beverage Service
- Basic Audiovisual Package
- Signature Ruston Continental Breakfast
- Ruston Signature Snack Mix
- Choice of Morning or Afternoon Break
- Lunch Buffet

**\$110 PER PERSON | 14 PERSON MINIMUM**



**SILVER CLOUD**  
HOTEL

TACOMA AT POINT RUSTON WATERFRONT

# All Day Meeting Package

## ALL DAY BEVERAGE SERVICE

Caffe D'arte® regular & decaffeinated coffee

Assorted Steven Smith Teamaker Tea

Infused Water Station

*chef's selection of fresh fruit, herbs*

Soft Drinks

*coke, diet coke, sprite*

## BASIC AUDIOVISUAL PACKAGE

LCD Projector & Screen

Wireless Handheld Microphone

High-Speed Wireless Internet

4-Channel Mixer

1000W Portable Speaker

*\* audiovisual package offerings vary based on designated event space*

*\* additional audiovisual equipment may be rented à la carte*

## SIGNATURE RUSTON CONTINENTAL

INCLUDED IN PACKAGE | \$30 PER PERSON À LA CARTE

fresh seasonal fruit, assorted muffins, assorted pastries, yogurt, granola

orange juice, apple juice, cranberry juice

*\* nut free, vegetarian*

## RUSTON SIGNATURE SNACK MIX

corn nuts, almonds, fava beans, chickpeas, sea salt

*\* produced in a facility with nuts*

A customary 24% taxable service charge (14% distributed to service personnel, 10% retained by hotel to offset administrative costs) plus applicable sales tax will be applied to all pricing. Prices subject to change without notice.

# Breakfast Enhancements

MAXIMUM ONE SELECTION

## BAGELS & LOX

\$15 PER PERSON ENHANCEMENT | \$35 PER PERSON À LA CARTE

assorted bagels, smoked salmon, smoked trout, cucumber, dill cream cheese

*\*contains nuts*

## BREAKFAST GRAZING TABLE

\$17 PER PERSON ENHANCEMENT | \$46 PER PERSON À LA CARTE

scrambled eggs, bacon, sausage, biscuits and gravy, french toast

*\*nut free*

## CLEAN START BREAKFAST

\$13 PER PERSON ENHANCEMENT | \$39 PER PERSON À LA CARTE

steel cut oatmeal, spinach and white cheddar scrambled eggs,  
chicken sausage, breakfast potatoes

*\*gluten free, nut free*

## FARM FRESH BREAKFAST

\$11 PER PERSON ENHANCEMENT | \$36 PER PERSON À LA CARTE

herbed scrambled eggs, bacon, sausage, breakfast potatoes

*\*gluten free, nut free*

## WAFFLE BAR

\$6 PER PERSON ENHANCEMENT | \$15 PER PERSON À LA CARTE

assorted berries, bananas foster, chocolate ganache, candied nuts,  
whipped cream

*\*vegetarian*

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# Breaks

ONE SELECTION INCLUDED IN PACKAGE

## DETOX

\$16 PER PERSON À LA CARTE

mini fresh smoothies, assorted juices, granola bars

*\* vegetarian*

## DIPS & SPREADS

\$16 PER PERSON À LA CARTE

hummus, tapenade, bruschetta, pickled vegetables, pita, crackers

*\* vegetarian*

## HEALTHY

\$12 PER PERSON À LA CARTE

dried fruit, mixed nuts, assorted whole fruit

*\* vegetarian*

## SAVORY

\$12 PER PERSON À LA CARTE

mini pretzels, truffle popcorn, mixed nuts, italian olive mix

*\* vegetarian*

## SWEET

\$17 PER PERSON À LA CARTE

assorted cookies, brownies, blondies, lemon bars

*\* vegetarian*

## WATERFRONT CONCESSION

\$12 PER PERSON À LA CARTE

warm pretzel bites, beer cheese, truffle popcorn, chocolate covered mixed nuts

*\* vegetarian*

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# Lunch Buffet

INCLUDED IN PACKAGE | MAXIMUM ONE SELECTION

## THE DELI

Roasted Tomato Soup

basil, parmigiano, garlic, crema

*\*gluten free, nut free, vegetarian*

Chopped Salad

iceberg lettuce, pepperoncini, salami, mozzarella, olives, provolone, oregano-

red wine vinaigrette

*\*gluten free, nut free*

Herbed Mac & Cheese

cavatappi, local cheddar, chives,

truffle bread crumbs

*\*nut free, vegetarian*

Roast Beef Sandwich

rosemary, horseradish cream, arugula,

salsa verde, ciabatta bread

*\*nut free*

Italian Ham Sandwich

gruyere, heirloom tomato, spiced aioli,

butter lettuce, ciabatta bread

*\*nut free*

Seasonal Vegetable Sandwich

pesto, mozzarella, pickled vegetables,

mama's lil hot peppers, ciabatta bread

*\*contains nuts, vegetarian*

Assorted Cookies

*\*vegetarian*

## POINT RUSTON TAQUERIA

Chips & Salsa

tortilla chips, salsa verde, pico de gallo

*\*gluten free, nut free, vegan*

Roasted Corn Salad

sweet corn, pickled red onions, arugula,

cotija, cilantro, cherry tomatoes

*\*gluten free, nut free, vegetarian*

Marinated & Grilled Skirt Steak

lime, paprika, salsa roja, spanish rice

*\*dairy free, gluten free, nut free*

Chicken Enchiladas

braised chicken, queso fresco, crema,

jack cheese, corn tortillas

*\*gluten free, nut free*

Roasted Vegetable Quesadilla

shredded cheese, guacamole, cilantro

jalapeño, herbs

*\*nut free, vegetarian*

Shredded Lettuce

Sour Cream

Corn Tortillas

Churros

cinnamon, vanilla whipped cream,

chocolate

*\*nut free, vegetarian*

**\$42 PER PERSON À LA CARTE**

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# Lunch Buffet

ENHANCED SELECTIONS | MAXIMUM ONE SELECTION

## NORTHWEST ITALIAN

Point Ruston Caesar Salad

little gems, cherry tomato, parmigiano,  
croutons, caesar dressing

*\* nut free*

Grilled Chicken Piccata

capers, charred lemon sauce, bloomsdale  
spinach, rotini pasta

*\* nut free*

Roasted Seasonal Fish

olives, blistered cherry tomato,  
asparagus

*\* dairy free, nut free*

Eggplant Parmesan

tomato, mozzarella, basil, parmesan

*\* nut free, vegetarian*

Roasted Potatoes

rosemary, thyme

*\* gluten free, vegan*

Herb Focaccia

*\* nut free, vegetarian*

Pistachio Mascarpone Cannoli

*\* vegetarian*

## STEAK HOUSE

Wedge Salad

cherry tomatoes, blue cheese, shaved red  
onion, herbs, pancetta

*\* gluten free, nut free*

Braised Short Rib

rosemary, thyme, red wine demi, roasted  
garlic mashed potatoes

*\* gluten free, nut free*

Roasted Seasonal Fish

grilled zucchini, charred lemon sauce,  
fried caper

*\* dairy free, nut free*

Grilled Cauliflower Steak

chermoula, lentils, herbs

*\* gluten free, nut free, vegan*

Roasted Rainbow Carrots

cumin, minted yogurt, za'atar

*\* gluten free, nut free, vegetarian*

Hawaiian Sweet Bread

*\* nut free, vegetarian*

Bread Pudding

vanilla crème anglaise, whipped cream,  
warm spices

*\* nut free, vegetarian*

**\$11 PER PERSON UPGRADE**  
**\$55 PER PERSON À LA CARTE**

**\$26 PER PERSON UPGRADE**  
**\$70 PER PERSON À LA CARTE**

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# Lunch Buffet

ENHANCED SELECTIONS | MAXIMUM ONE SELECTION

## ASIAN FLARE

### Asian Salad

greens, oranges, green beans, radish,  
orange-sesame vinaigrette  
*\* gluten free, dairy free, vegan*

### Ramen Noodles

coconut lime cashew yogurt  
*\* gluten free, dairy free, vegan*

### Steamed Jasmine Rice

*\* gluten free, vegan*

### Braised Tofu

soy garlic caramel  
*\* dairy free, vegan*

### Grilled Baby Bok Choy

roasted shallot vinaigrette  
*\* gluten free, dairy free, vegan*

### Grilled Chicken Teriyaki

*\* nut free*

### Roasted Salmon

miso mushroom ragout  
*\* dairy free*

### Matcha Cheesecake

*\* vegetarian*

## HOMESTYLE

### House Salad

kale, pepitas, pomegranate, cucumber, feta,  
pomegranate vinaigrette  
*\* gluten free, vegetarian*

### Cranberry Roasted Brussels Sprouts

*\* gluten free, dairy free, vegan*

### Roasted Vegetable Quinoa

*\* dairy free, gluten free, vegan*

### Chicken Pot Pie

carrots, celery, peas, gravy  
*\* contains gluten and dairy*

### Homestyle Meatloaf

black garlic molasses  
*\* nut free*

### Roasted Salmon

orange-tomato tapenade  
*\* gluten free, dairy free*

### Apple Crisp

oat and brown sugar crumble  
*\* vegetarian*

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# Lunch Buffet

ENHANCED SELECTIONS | MAXIMUM ONE SELECTION

## SOUTHERN COMFORT

Soul Food Salad  
greens, artichoke, tomato, white beans,  
croutons, balsamic vinaigrette

*\* nut free, vegetarian, GF upon request*

Cajun Potato Salad

*\* gluten free, nut free*

BBQ Tofu & Cauliflower

*\* dairy free, gluten free, vegan*

Smoked Brisket

brix BBQ Sauce

*\* gluten free, dairy free*

Chicken Gumbo

"holy trinity", creole spices

*\* nut free, gluten free*

Cornbread

with honey butter

*\* vegetarian*

Bread Pudding

vanilla crème anglaise, whipped cream,  
warm spices

*\* vegetarian*

## FRENCH AFTERNOON

Spinach & Arugula Salad  
spinach, arugula, radish, green beans,  
tomatoes, champagne-thyme vinaigrette

*\* gluten free, dairy free, vegan*

Glazed Carrots

honey, dill

*\* gluten free*

Warm Farro Pilaf

mushrooms

*\* dairy free, vegan*

Herb de Provence Chicken Breast

herb beurre blanc

*\* gluten free*

Roasted Salmon

lemon, dill

*\* gluten free*

Stuffed Mushroom

spinach, artichoke

*\* dairy free, vegetarian*

Chocolate Mousse Cake

vanilla whipped cream

*\* vegetarian*

\$21 PER PERSON UPGRADE  
\$65 PER PERSON À LA CARTE

\$26 PER PERSON UPGRADE  
\$70 PER PERSON À LA CARTE

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# À La Carte Beverages

CHARGED BASED ON CONSUMPTION

## ASSORTED JUICES

\$7 EACH OR \$24 PER CARAFE | 6 SERVINGS PER CARAFE  
orange, apple, cranberry

## ICED TEA

\$55 PER CONTAINER | 24 SERVINGS EACH

## LEMONADE

\$55 PER CONTAINER | 24 SERVINGS EACH

## SPARKLING MINERAL WATER

\$7 PER EACH  
san pellegrino

## STILL MINERAL WATER

\$7 PER EACH  
fiji bottled water

## RED BULL

\$7 PER EACH  
regular, sugar free

# Happy Hour

## SIP OF THE PACIFIC

\$27 PER PERSON À LA CARTE | ONE HOUR EXPERIENCE  
unwind after your meeting with our house selection of our Northwest craft  
& domestic beers, and Washington signature wines

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